


School HACCP (Hazard Analysis Critical Control Point)



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National Food Service Management Institute



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The University of Mississippi**

Welcome to

Developing a Food Safety Program



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Food Safety Program

- When I think of a food safety program,
I.....



Pretest (optional)



Objective

- To help you develop your own food safety program.



How to Accomplish the Objective

- Discuss the purpose of a food safety program
- Learn and apply the Process Approach
- Discuss practices in support of your overall food safety program



Participant's Workbook

- Agenda
- Evaluation (optional)
- Activities
- Additional Resources



“That’s Me”



USDA Guidance

Guidance for School Food Authorities:
Developing a School Food Service Program
Based on the Process Approach to HACCP
Principles

[http://www.fns.usda.gov/cnd/lunch/Downloadable/
HACCPGuidance.pdf](http://www.fns.usda.gov/cnd/lunch/Downloadable/HACCPGuidance.pdf)



Food Safety Program

- Develop a written plan
- Implement in each individual school
- Based on principles outlined in the guidance



The Process Approach

- HACCP principles are built into the Process Approach



Dietary Guidelines for Americans 2005

- Safe food key aspect of a healthy school environment
- A food safety program helps ensures safety of meals served to children



Getting Started

- What is the Process Approach?
- How to apply the Process Approach to your facility
- Food Safety Practices that support your food safety program



Key Terms

- Process Approach
- Control measures
- Standard operating procedures (SOPs)



Describe Your Foodservice Operation

- Types of facilities
- Number of employees at each site
- Types of equipment
- Processes for food preparation
- Current SOPs or food safety practices



Food Process Categories

1. No Cook Process
2. Same Day Service Process
3. Complex Food Process

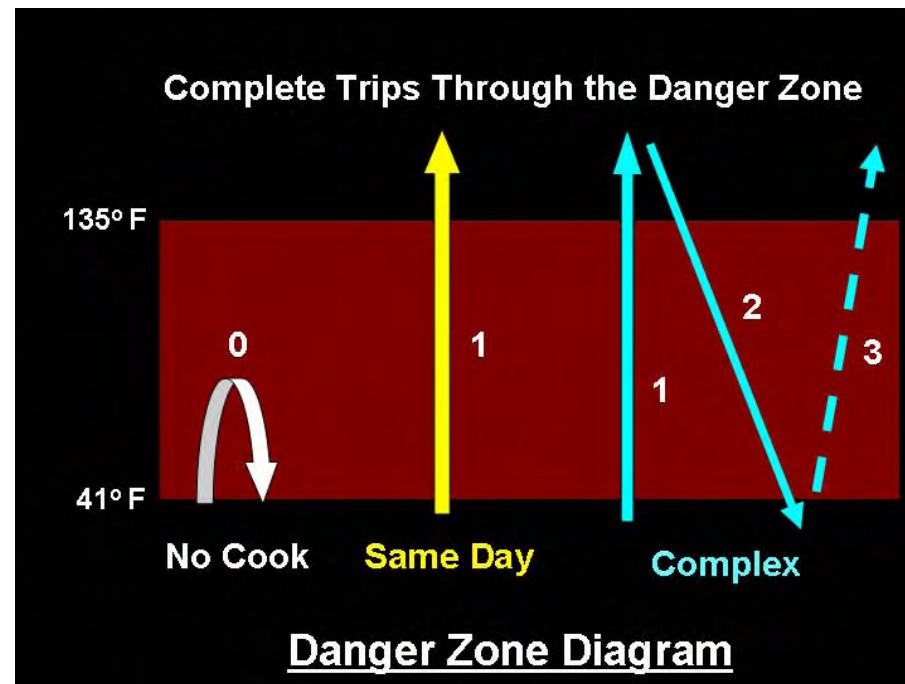


Temperature Danger Zone

- Identify the number of times each menu item goes up (heating) or comes down (cooling) through the danger zone (41 °F to 135 °F)

Temperature Danger Zone

□ Source: FDA, 2005.





Review Menu Items

- ❑ Kept cold from preparation through service
- ❑ Prepared hot and served the same day
- ❑ Prepared hot and served cooled, or possibly reheated



Process # 1

No Cook Preparation

Measure to assure safety of foods:

- ❑ Temperature control
- ❑ Handwashing
- ❑ Employee health policy
- ❑ Proper receiving and storage procedures



Process # 2

Same Day Service Preparation

Measure to assure safety of foods:

- ❑ Temperature control
- ❑ Cooking foods
- ❑ Handwashing
- ❑ Employee health policy
- ❑ Proper receiving and storage procedures



Process # 3

Complex Food Preparation

Measure to assure safety of foods:

- ❑ Temperature control
- ❑ Cooking foods
- ❑ Cooling foods
- ❑ Reheating foods
- ❑ Handwashing
- ❑ Employee health policy
- ❑ Proper receiving and storage procedures



The Process Approach

Activity

Document Standard Operating Procedures



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Standard Operating Procedures

- Develop, document in writing, and implement SOPs



Standard Operating Procedures

Activity

- ❑ Follow your State or local Food Code
- ❑ Modify SOPs for your own food service operation



Monitoring

- Monitor to make sure food safety practices are done properly.
 - Who will monitor
 - How
 - When



Monitoring

Activity



Correcting Problems

- Recognize when there is a problem
- Have a plan for corrections
- Train employees



Correcting Problems

Activity

- Recognizing when there is a problem
- Have a plan for correction
- Train employees



Recordkeeping



Types of Records

- ❑ Records documenting SOPs
- ❑ Time and temperature monitoring records
- ❑ Corrective action records
- ❑ Calibration records
- ❑ Training logs
- ❑ Receiving logs
- ❑ Verification or review of records



Recordkeeping

Activity



Review and revise your overall food safety program periodically

- Ensure food safety program is operating according to plan
- Review annually



Review and revise your overall food safety program periodically

Activity



Success of Your Food Safety Program

- ❑ Provide on-going training
- ❑ Review food safety principles including SOPs on a regular basis
- ❑ Require employees to attend food safety training



Success of Your Food Safety Program, continued

- ❑ Maintain training and attendance records
- ❑ Hold school nutrition managers responsible for maintaining employee training standards



Questions?



Training Wrap-Up

- Next Steps
- Posttest (optional)
- Evaluation (optional)
- Roster (optional)



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At

Or Your Local County Sanitarian for
Technical assistance

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